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SOUTHERN REGIONAL RESEARCH LABORATORY
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X LIST OF PUBLICATIONS AND PATENTS

1944 - 1950

ON

COTTONSEED AND PEANUT PROTEINS AND RELATED SUBJECTS X

FOREWORD:

Two of the largest crops of annually replaceable raw materials of the South are cottonseed and peanuts. The average annual production of cottonseed is about 4.5 million tons and of peanuts 1.1 million tons, a combined raw material value of about 600 million dollars. Both crops offer a large potential source of chemical raw materials. Up to now their proteins and other constituents have been used primarily as feeds, foods, and fertilizers, with little industrial utilization.

There is a need for greater knowledge of the chemistry of cottonseed and peanut proteins. This technical information would provide a reliable basis for developing new uses or expanding the present uses of these products. The Southern Regional Research Laboratory has therefore investigated the chemistry of these proteins and their derived products. The attached list of publications and patents for 1944-50 represents the initial accomplishment of this research program.

An index of the references is appended.

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL RESEARCH ADMINISTRATION
BUREAU OF AGRICULTURAL AND INDUSTRIAL CHEMISTRY

Reprints are available for distribution, except for the items marked with the asterisk (*).

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